



Celebration the Year of Pig

(02/01/2019-02/08/2019)

Appetizer Shanghai Terrace trio
Golden pig, marinated wild chicken, Gold fish shrimp dumpling
Moët Chandon Imperial, Champagne France
Jasmine Dragon Pearl, Green Tea, not Fermented

Double boiled Chinese herbs soup
Wild ginseng, Lily, flower mushroom, chestnut

Golden shrimp
Cucumber, walnuts, mustard mayonnaise

Australian red abalone
Flow shitake mushroom, aged oyster sauce
Freemark Abbey Chardonnay, Napa Valley
Long Jing Dragonwell, Green Tea, not fermented

Five spices duck
Ginger, scallion, pickling spices, mushroom & vegetables

Steamed tiger prawn in coriander soy sauce
Garlic, scallion, Asian vegetables

Shanghai Terrace Xo beef tenderloin
Asian vegetables, dried scallop, cashew nuts
Jordan Cabernet Sauvignon, Alexander Valley California
Yunnan Pu Er, Black Tea, Heavily Fermented

Jasmine Pineapple Napoleon
White chocolate cream, puff pastry, pineapple compote, jasmine tea ice cream
Muscat Beaume de Venise Domaine Durban, Rhone Valley France
Chrysanthemum, Herbal Tea

\$158/guest

\$88/wine pairing
\$38 Tea Pairing

Chef De Cuisine
Elmo Han